



User, Installation and Servicing Instructions

Medium Duty Gas Freestanding Ovens

LMO9 and LMD9

Please make a note of your product details for future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

Dear Customer,
Thank you for purchasing this Lincat product.

This is just one of over 450 different items of catering equipment available which is constantly being extended and improved. Details are available from your local distributor or direct from us.

Used for the purposes for which it is intended, and with careful maintenance as outlined in this User Guide, your Lincat product will give you years of trouble free service.

IMPORTANT INFORMATION



Please read all of the safety and operating instructions carefully before using this product. Please pay particular attention to all sections of this User Guide that carry warning symbols and notices.



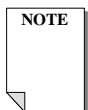
WARNING!

This is a Warning symbol. This symbol is used throughout the user guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.



CAUTION!

This is a Caution symbol. This symbol is used throughout the user guide whenever there is a risk damaging your Lincat product. Ensure that these warnings are read and understood at all times.



NOTE:

This is a Note symbol. This symbol is used throughout the user guide to provide additional information, hints and tips.

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WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.



WARNING!

This appliance must be installed by a competent installation engineer in accordance with the installation instructions, and should conform to the following requirements:

Do not obstruct or block the appliance flue.

Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

It is recommended that this appliance is sited under an extraction canopy for the removal of combustion products

After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.



CAUTION!

All equipment must be earthed to prevent shock.

Do not connect directly to any flue, ducting or mechanical extraction system.

Installation should allow for a sufficient flow of fresh air for gas combustion.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

This appliance is designated Category 1 and is therefore not intended for conversion from one gas type to another.

TECHNICAL DATA

Model	LMO9	LMD9
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Dimensions

Overall height (mm)	≈900	≈1650
Width (mm)	900	900
Depth (mm)	750	750
Weight (kg)	118kg	235kg
Usable oven capacity w x d x h (mm)	710 x 530 x 450	
Oven shelf size (mm)	710 x 530	

Heat Input

Total heat input Natural(Gross)	8.25 kW	16.5 kW
Total heat input Propane(Gross)	8.25 kW	16.5 kW
Total heat input Butane(Gross)	8.25 kW	16.5 kW

Connection and Operating Pressures

Gas inlet connection	½" BSPT Male (when nipple is fitted)
Supply Pressure - Natural	20mbar
Supply Pressure - Propane	37mbar
Supply Pressure - Butane	28-30mbar

NOTE: For those countries having a standard supply pressure of 50mbar for Butane or Propane gas then the appliance is to be fitted with the regulator supplied for such country and the operating pressure adjusted to the supply pressures above.

Gas Consumption

Total burner gas rate - Natural	0.79 m ³ h ⁻¹	1.57 m ³ h ⁻¹
Total burner gas rate - Propane	0.59 kg h ⁻¹	1.18 kg h ⁻¹
Total burner gas rate - Butane	0.60 kg h ⁻¹	1.20 kg h ⁻¹

Oven temperature range	≈130 – 265 °C
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COMMISSIONING

PREPARATION

Remove all packaging and protective coatings prior to installation.
Check that the burner caps have been fitted correctly to the burner body.

VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with local legislation requirements. It is recommended that a room, or internal space, be provided with a minimum free area of 4.5cm² per kW of total heat input.

CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	LMR9	LMD9	Tick
Warranty Card	1	1	
Pressure Governor*	1	1	
Connection Nipple (1/2" BSP)	1	1	
User Instructions	1	1	

*Supplied to countries having standard supply pressure of 50mbar for Butane or Propane gas.

SERIAL NUMBER



Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	
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MARK OF CONFIDENCE



Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of confidence we have in our people and our manufacturing process.

INSTALLATION

SITING

The installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 1000mm from the top of the flue to the ceiling, which must be of non-combustible material.

The appliance should be installed on a level surface ensuring the unit is stable and firmly located.

Any partitions, walls or kitchen furniture in close proximity must be of non-combustible materials and not be closer than 50mm from the sides and rear of the flue.

The LM9D has adjustable feet which must be set to level the appliance.

GAS SUPPLY AND CONNECTION

Connection is at the rear of the unit via a 1/2" G male thread.

Connection shall comply with local regulations, and the hose should be periodically examined and replaced as necessary.

When making the connection to the appliance an isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

BURNER PRESSURE ADJUSTMENT

Applicable only to those countries having a standard supply pressure of 50mbar for Butane or Propane gas.

- To gain access to the gas pressure test nipple open both oven doors (Lower if LMD9). The nipple is situated beneath the control panel on the left of centre.
- Remove the blanking screw and attach a pressure gauge to the boss of the test nipple.
- Light an oven burner with thermostat set to maximum.
- Adjust the pressure at the governor. See table above.
- For appliances operating on Butane gas there may be some 'yellowing' of the flame at the burner – this is normal owing to the composition of the gas.

LOCKING OF WHEELS (LMO9 only)

When the appliance has been installed in its intended position the front casters should be locked by depressing the locking tabs on the castors.



Locks should only be released for the intention of moving the appliance for cleaning purposes and or routine servicing of the appliance.

USER INSTRUCTION

APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency. All users should know how to clean burner caps and to correctly locate the burner cap on the burner body.

LIGHTING SEQUENCE – OVEN BURNER

- Open the main gas cock.
- Open the right hand oven door.
- Push in the control knob then rotate anti-clockwise to the spark position to allow gas through to the burner. Depress the ignitor button on the control panel to light the gas at the oven burner.
- On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit. Rotate to desired temperature setting.

SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position. The gas supply stopcock or bottle valve should now be closed.

CLEANING

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning.

After use wash the unit down with a warm detergent solution.

Do not use abrasives on stainless steel or enamelled parts.

Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.

Do not clean the appliance using a water jet.



OVEN DOORS

Care must be taken when opening the oven doors whilst the appliance is in operation due to the rapid escape of hot air.

HOT SURFACES

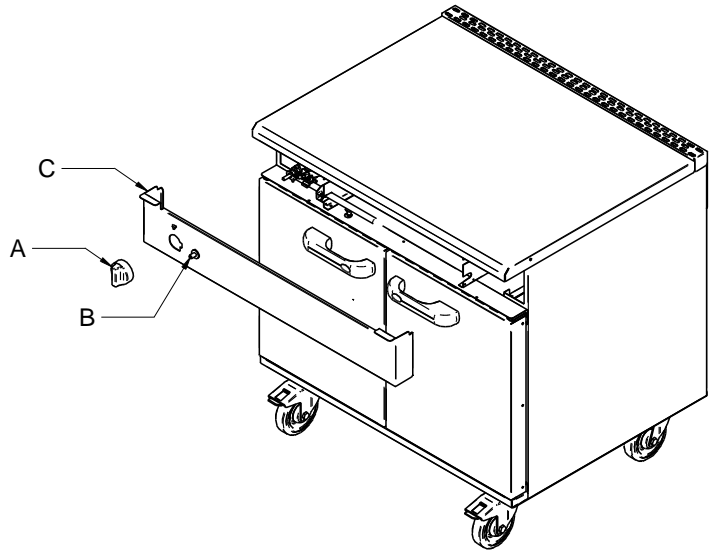
During normal running of the appliance some surfaces may become hot therefore care must be taken whilst operating the appliance.

SERVICING

SERVICE ACCESS

To access and service the gas control valves

- Remove the control knob/s A and control panel C to gain access to the valves.
- Remove the two screws securing the valve boss and carefully withdraw the spindle from the valve.
- Grease as necessary and refit parts. Carry out gas soundness check.



Care should be taken when removing the control panel as the oven ignitor lead will be attached to the ignitor B. Carefully remove the lead from the ignitor and temporarily tie to the manifold rail.

Note: Figure 1 shows LMO9 however, principle of control panel removal is the same for the LMD9

Figure 1

To gain access from rear of appliance

- Remove the two screws from the service panel D.
- Access to the thermostat capillary and thermostat bulb can now be obtained.
- To remove the manifold rail the two screws either side of the inlet port are to be removed.

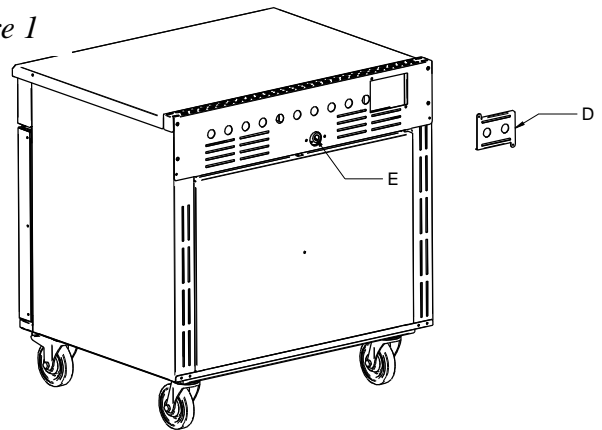


Figure 2

Note: Figure 2 shows LMO9 however, principle of service panel removal is the same for the LMD9

OPERATIONAL CHECK

Commissioning must include an operational check of all controls.

- Check that each burner (where applicable) can be lit at any point on the thermostat setting.
- Check that each burner (where applicable) will remain lit when thermostat has cut to low rate.

COMPONENT REPLACEMENT

Oven Thermocouple

- Remove the control knobs and fascia panel.
- Remove nut from thermostat body.
- Remove the thermocouple lock nuts W at the oven burner bracket.
- Tape the new thermocouple to the old thermocouple. Withdraw the old thermocouple whilst feeding through the new thermocouple.
- Re-assemble in the reverse order.



Oven Thermostat

- Remove the control knobs and fascia panel.
- Remove the nuts and from the thermostat body.
- Remove screw from the brackets, free the valve from the manifold rail.
- Free the the thermostat bulb from the bracket within the oven cavity.
- Remove the rear access panel and withdraw the thermostat bulb through the top of the oven liner.
- Fit the new thermostat and re-assemble reverse order.
- Perform gas soundness test of circuit prior to operation of appliance.

Oven Burner injector

- Remove the supply pipe nut Y and unscrew the parallel connector from the burner body.
- Remove the the injector holder
- Remove the injector Z
- Replace the copper and fibre washers and injector
- Re-fit components
- Perform gas soundness test of circuit prior to operation.

Oven Burner

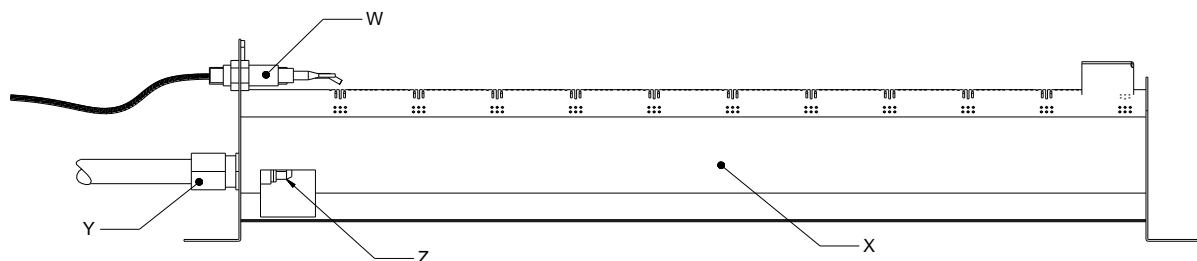


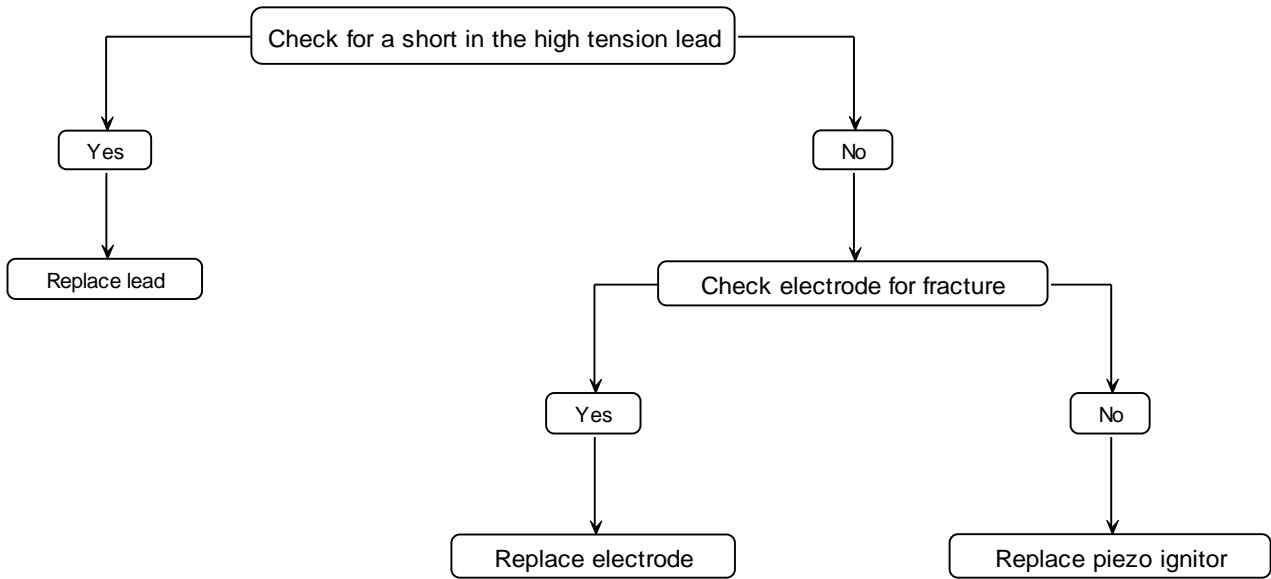
Figure 3

SPARE PARTS LIST

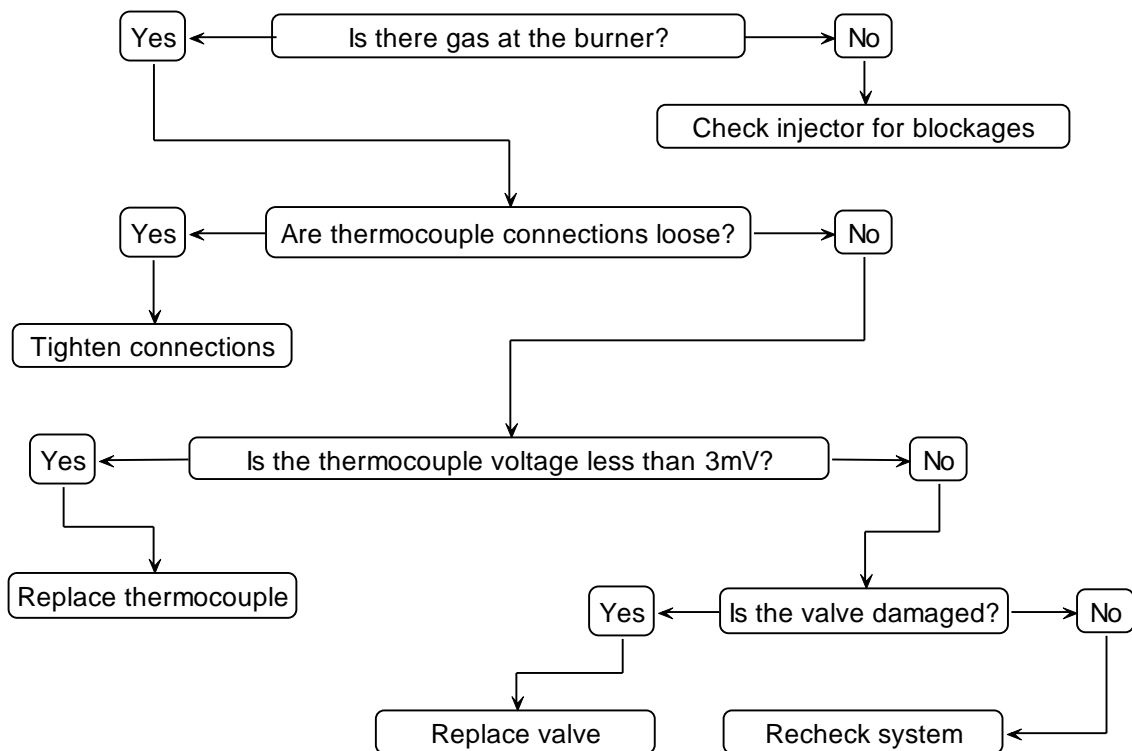
Description	Part number
Door bush	BU55
Oven burner	BU78
Braked castor	CA112
Adjustable leg	LE42
Free running castor	CA113
Ignitor electrode	IG16
Ignitor lead	IG18
Piezo ignitor	IG38
Thermostat bypass injector (Natural)	JE116
Thermostat bypass injector (Butane & Propane)	JE117
Oven injector (Natural)	JE64
Oven injector (Butane & Propane)	JE84
Thermostat control knob	KN154
Pressure Regulator	PG10
Shelf	SH75
Side rack	SR09
Oven thermocouple	TC33
Upper thermostat (complete) LMD9	TH16
Thermostat (complete) LMO9	TH17

FAULT FINDING

- Piezo oven ignitor not sparking.



- Burner/s will not light or stay lit



SERVICE INFORMATION

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that this appliances is serviced every 6 months by a competent gas engineer.

For help regarding the installation, maintenance and use of your LINCAT equipment, please call:-

LINCAT SERVICE HELP DESK

 **+44 (0) 1522 875520**

AUTHORISED SERVICE AGENTS

We recommend that all servicing other than routine cleaning is carried out by our authorised service agents. We cannot accept responsibility for work carried out by other persons.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If possible please quote the product code of the part number you require.

Work carried out under warranty will normally be undertaken only during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover:-

- 1) Accidental breakage or damage
- 2) Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
- 3) Incorrect installation, maintenance, modification or unauthorised service work.